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TITLE : PREPARATION OF SOYBEAN WHEY DRINK

ABSTRACT : PURPOSE: To prepare a drink free from the undesirable bean smell of whey, by inoculating and fermenting lactobacillus in a medium containing soya milk and sugar, separating the fermented soya milk into whey and curd, and adjusting the whey to a specific pH.

CONSTITUTION: Lactobacillus is inoculated in a medium containing soya milk and sugar, and having a soybean protein content of about 0.5–2.5wt% and sugar content (e.g. lactose) of $\geq 0.2\text{wt}\%$, and the soya milk is fermented. The amount of the inoculated lactobacillus is preferably 1–5wt% of the medium (the number of cells is $10^7\text{--}10^8/\text{ml}$). The sugar is decomposed slowly to lactic acid by the lactobacillus to effect the gradual lowering of the pH of the soya milk to acidic side until the soya milk is separated into whey and curd. The fermentation is carried out usually at $40\text{--}45^\circ\text{C}$ for 6–40hr to lower the pH of the soya milk to 3.4–4.4. The soybean whey is separated from the soya milk, and the separated whey is used as a base of the objective drink having a pH adjusted to 3.4–4.4.

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